Some of the best crab apples for eating are **Whitney**, **Transcendent**, **Wickson**, and **Chestnut**, as they offer a good balance of sweet and tart flavors. The **Dolgo** is also a good choice, especially for fresh eating and jelly, with a tart and juicy taste.

Recommended varieties

- **Whitney:** Known for a sophisticated balance of sweet and tart flavors.
- **Transcendent:** Also praised for its sweet and tart taste and good for fresh eating and jelly.
- **Wickson:** Has one of the highest sugar contents and a spicy, sweet, and tangy flavor profile, even for those who don't typically like crab apples.
- **Chestnut:** This large crab apple has a rich, nutty flavor with a balance of tart and sweet notes.
- **Dolgo:** A good option for fresh eating, with a tart and juicy flavor that is also excellent for making jelly.
- **Almata:** Noted for having red flesh and being one of the better varieties for eating out-of-hand.

Tips for eating crab apples

- **Wait until they are ripe:** A ripe crab apple will have brown, not white or green, seeds and will feel slightly soft when squeezed.
- **Avoid the seeds:** Just like with larger apples, you should not eat the seeds of a crab apple. The fruit is safe to eat, but the seeds contain compounds that can be harmful in large quantities.